

<b>INFORMATION DISCLOSURE STATEMENT BY APPLICANT</b>  (Multiple sheets used when necessary)	Application No.	10 580
	Filing Date	December 2, 2004
	First Named Inventor	De Vuyst, et al.
	Art Unit	Unknown
SHEET 1 OF 1		Attorney Docket No. DECLE69.003APC

## U.S. PATENT DOCUMENTS

Examiner Initials	Cite No.	Document Number Number - Kind Code (if known) Example: 1,234,567 B1	Issue Date MM-DD-YYYY	Name of Patentee or Applicant	Pages, Columns, Lines Where Relevant Passages or Relevant Figures Appear

## FOREIGN PATENT DOCUMENTS

Examiner Initials	Cite No.	Foreign Patent Document Country Code-Number-Kind Code Example: JP 1234567 A1	Publication Date MM-DD-YYYY	Name of Patentee or Applicant	Pages, Columns, Lines Where Relevant Passages or Relevant Figures Appear	T <sup>1</sup>
/S.F./		EP 0 889 135 A1	01/07/99	Societe des Produits Nestle SA		
/S.F./		EP 0 889 136 A1	01/07/99	Societe des Produits Nestle SA		

## NON PATENT LITERATURE DOCUMENTS

Examiner Initials	Cite No.	Include name of the author (in CAPITAL LETTERS), title of the article (when appropriate), title of the item (book, magazine, journal, serial, symposium, catalog, etc.), date, page(s), volume-issue number(s), publisher, city and/or country where published.	T <sup>1</sup>
/S.F./		Faber, et al. "The Exopolysaccharides Produced by <i>Streptococcus thermophilus</i> Rs and Sts Have the Same Repeating Unit but Differ in Viscosity of Their Milk Cultures," <i>Carbohydrate Research</i> , Vol. 310, pp. 269-276, 1998.	
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Examiner Signature /Susan Fernandez/	Date Considered 09/17/2007
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T<sup>1</sup> - Place a check mark in this area when an English language Translation is attached.